

**APPENDIX A**  
**"CLEAN" VERSION OF EACH PARAGRAPH/SECTION/CLAIM**  
**37 C.F.R. § 1.121(b)(ii) AND (c)(I)**

**CLAIMS:**

sub D1  
1. (Amended) A process for the production of a cereal wort or beer having a high content of soluble  $\beta$ -glucan of more than 0.2 wt% from a cereal or mixture of cereals in which the  $\beta$ -glucanase activity of any ingredient employed in the process will not decrease soluble  $\beta$ -glucan by more than 20 wt% compared to the yield from the corresponding source of non-germinated cereal or mixture of cereals, the process comprising the steps of:

C1 forming an aqueous cereal slurry containing from 10% to 30% by weight of at least one wet or dry milled cereal; and

mashing the slurry at a temperature above 50°C in the presence of at least one starch degrading enzyme and at least one protein degrading enzyme.

2. (Amended) The process of claim 1, further comprising the following steps:  
cooling the mashed slurry to a temperature below 50°C; and  
removing insoluble material to form the cereal wort.

7. (Amended) The process of claim 1 wherein the mashing temperature is from 54 to 65°C.

C2 8. (Amended) The process of claim 2, wherein the process conditions are controlled such that more than 50% of the soluble  $\beta$ -glucan contained in the cereal is preserved in the cereal wort.

9. (Amended) The process of claim 1, wherein the starch degrading enzyme is amylase, optionally in combination with pullulanase or amylogucosidase or both.

21. (Amended) The process of claim 22 in which the cereal is barley or oats or a mixture thereof.

C3  
sub D3  
22. (Amended) A process for the production of a cereal wort or beer having a high content of soluble  $\beta$ -glucan of more than 0.2 wt% from a cereal or mixture of cereals, the process comprising the steps of:

Sub D3  
C3  
utilizing enzymes during the process having  $\beta$ -glucanase activity sufficient only to eliminate from the cereal or mixture of cereals not more than 50% of soluble  $\beta$ -glucan which is contained before the process is effected in the cereal or mixture of cereals.

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23. (New) The process of claim 2, further comprising the steps of:  
boiling the wort with hops at conditions sufficient to destroy all enzymatic activity to form a boiled wort;  
cooling the boiled wort to room temperature or lower;  
adding yeast to the boiled wort; and  
fermenting the mixture to produce a cereal beer having a high content of soluble  $\beta$ -glucan.

C4  
24. (New) The process of claim 1, wherein the process conditions are controlled such that more than 50% of soluble  $\beta$ -glucan contained in the cereal is preserved in the mashed slurry.

25. (New) The process of claim 23, wherein the process conditions are controlled such that more than 50% of soluble  $\beta$ -glucan contained in the cereal is preserved in the cereal beer.

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